TERMIKEL

OVEN

USER'S MANUAL

MODEL

13550

13554

(Built-in)

 ϵ

Dear Customer

Congratulations on purchasing your TERMIKEL Built-In Electric Oven. This product has been made to the most exacting standards and will provide you with years of service if used properly. Please read this user guide carefully, it contains all the information you require to use this product safely and successfully. Before commissioning you cooker please check for any damage which may have been caused in transportation. If your cooker is damaged in any way, please contact your supplier.

TABLE of CONTENTS

SECTION 1

Technical Features & Sections of Oven

SECTION 2

Important Safety Notices

SECTION 3

Installation of Built-In Oven

SECTION 4

Introduction of Control Panel

SECTION 5

Usage of Oven

SECTION 6

Grill Function of Oven

SECTION 7

Adjustment of Timer

SECTION 8

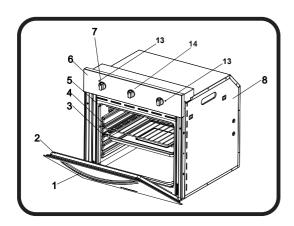
Maintenance & Cleaning

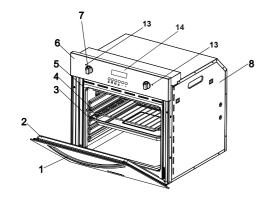
SECTION 9

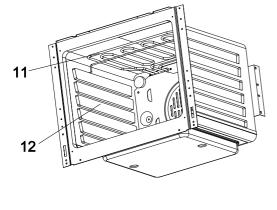
Information on Transportation

SECTION 10

Troubleshooting

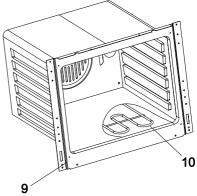






SECTIONS of OVEN

- 1. Oven Handle
- 2. Oven Glassdoor
- 3. Tray
- 4. Grid
- 5. Oven Gasket
- 6. Control Panel
- 7. Control Knob
- 8. Foreign Body
- 9. Inner Body
- 10. Lower Resistance
- 11. Upper Resistance
- 12. Indicator Light
- 13. Signal Lamp
- 14. Timer



TECHNICAL FEATURES of OVEN

MODE	13554	13550		
COLOUR	BLACK	BLACK		
ENERGY TYPE		ELECTRIC	ELECTRIC	
TIMER	MECHANICAL	DIGITAL TIMER		
INNER CAVITY	1	1		
COOKING FUNCTION		6 FUNCTIONS	6 FUNCTIONS	
OVEN VOLUME	58 LITERS	58 LITERS		
OVEN POWER	2550 WATTS	2550 WATTS		
GRILL POWER	2000 WATTS	2000 WATTS		
TURBO REZISTANCE	-	-		
TURBO FAN		YES	YES	
TOTAL POWER		2550 WATTS	2550 WATTS	
TUEDA 406TA T	OVEN	0-285 C	0-285 C	
THERMOSTAT	SECURITY	160 C	160 C	
VOLTAGE	230 V	230 V		
FREQUENCY	50-60 HZ	50-60 HZ		
ENERGY CLASS	Α	A		
ENERGY CONSUMPTION (CONVENSIONAL-KWH)		0,84 Kwh	0,84 Kwh	
ENERGY CONSUMPTION – FORCED AIR- KWH		0,79 Kwh	0,79 Kwh	
PRODUCT DIMENSIONS				
OUTER WIDTH (MM)	594	594		
OUTER DEPTH (MM)	560	560		
OUTER HEIGHT (MM)	594	594		

SECTION 2 IMPORTANT SAFETY NOTICES

This Built-in electrical oven is manufactured for use in the preparation of normal home meals. Please do not use for other purposes.

Installation:

- This appliance must be installed by qualified personnel, according to the manufacturer's instructions and the relevant Safety Standards.
- This appliance is heavy. Take care when moving it.
- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Ensure that the electrical supply complies with the type stated on the rating plate.
- Do not attempt to modify the appliance in any way.
- The voltage of your oven is 230 Volt 50-60 Hz.
- This appliance has been constructed and distributed in compliance with the regulations of AS/NZS 3350-1 and AS/NZS 3350-2-6.
- This appliance must be correctly installed by a suitably qualified person in conjunction with Australian Wiring rules AS3000.

Warning: This appliance must be earthed.

Do not use a steam cleaning device with this appliance.

WARNING: ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

When you have finished cooking check that all controls are in the OFF position.

- Please check your electrical installation is earthed. This appliance must be installed by a qualified engineer.
- This appliance must be fitted with a min 16 A Fuse.
- Please ensure that plug of your oven is not accidentally pulled or stretched beyond the extent of the power cord. If this appliance is installed without proper earthing the manufacturer dose not accept any reasonability for any damage caused. Commissioning of this appliance should only be attempted by an Authorised Service or an expert authorised by customer relations. Connection of this appliance must be via a cable that is 3 x 2.5 mm²
- For isolation safety the length of the power cord must not exceed 2 meters.
- Connection diagram can be found on the rear of the appliance
- Please reset the timer when in the event of a power failure. The oven will not operate until the timer is properly set.

- The oven door must always close properly. Keep the door seal areas clean.
- Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard. The high reflectivity can also damage the elements.
- Do not use the oven with the door inner glass panel removed.
- Do not use the drop down door as a step to reach above cabinets
- After using oven please wipe vapour drops with a cloth that can be formed on oven cover by high temperature.
- Do not block the oven vent in anyway, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam that may escape from the oven.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or around the appliance.

Service:

- Cables routed too near to oven may become damaged and short, if they
 come intocontact with hot parts of oven. The cables of other appliances
 must be routed a safe distance from oven. If power cord is damaged
 then contact your authorised repairer.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used

SECTION 3

INSTALLATION of BUILT-IN OVEN

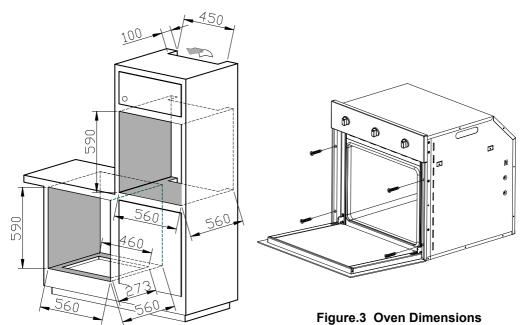


Figure.4 Cabinet Dimensions

Installation instructions:

Installation must be completed by an authorised technician

- Dimensions and materials of cabinet must be suitable and capabable of withstanding heat radiation from oven.
- Correct Installation Cabinet should not come into contact with any of the ovens electrical parts.
 - Isolation materials or parts that used for isolation must affix strongly to prevent taking out by any tool.
- It is not recommend you to install your appliance near refrigator or freezer.
- If a hob is installed with your oven, all electrical cables of cooker and oven must be seperat.
- Install your appliance in a position that allows access to power cable.
- Do not place power cable to close or in contact with hot surfaces. Do not attach the cable to the oven door.

Dimensions of Built-in oven and cabinet are at Figure.3 & 4 Installed Built-in Oven pictures are at Figure.5 & 6

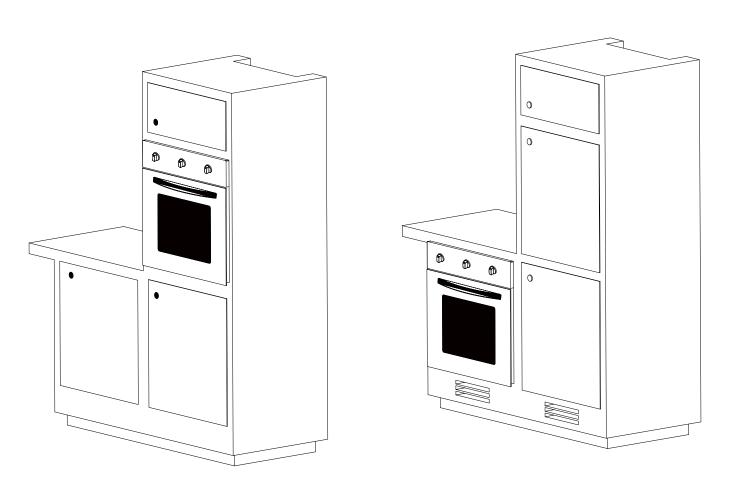


Figure.5

Figure.6

SECTION 4 INTRODUCTION of CONTROL PANEL

Front panels and control knobs for Built-In Oven models are at Figure 7. The Knobs control power and setting of each heating element. Turn Knobs clockwise to activate oven and set at required cooking temperature. Turn Knob anti-clockwise to decrease cooking temperature and to deactivate oven.

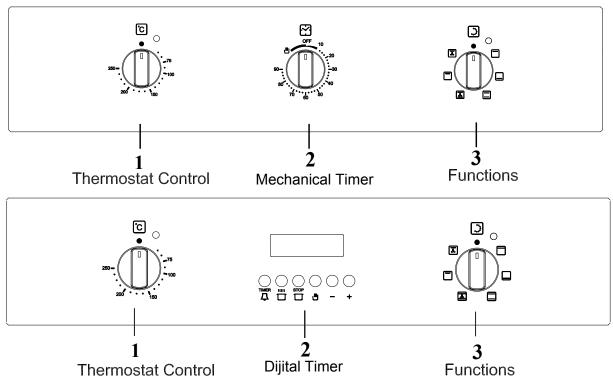


Figure. 7
SECTION 5 USING THE OVEN

Thermostatic Control of Oven

The indicator lamp will switch on together with the thermostat. When the heat inside the oven reaches the set value, the thermostat cuts the circuit and the lamp will go off. When the heat falls below set value, the thermostat will switch on again and indicator lamp will be lit.

Usage of Oven

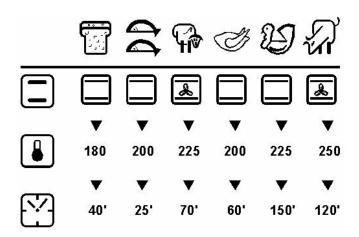
For initial operation of your oven, a smell arising from insulation materials and heating elements will be generated. To help avoid it, operate your oven at 250 C for 45 minutes without putting any trays in oven.

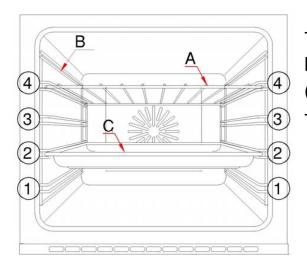
Suggested Settings

- 1. Meals that may be cooked
- 2. Oven Control Position
- 3. Thermostat position
- **4.** Recommended cooking times are given in cooking table.
- **5.** Turn the "oven heating control" switch clockwise to adjust cooking time for the meal you desire to cook, refer to cooking table.
- **6.** Before cooking, pre-heat the oven for 10 minutes. The door of the oven should be open. Put the dish in the oven after pre-heating.

OVEN FUNCTIONS:

LEVEL	FUNCTION	DESCRIPTION
0	Close	Oven is not working
	Oven Lamp Top&Bottom Heating Elements	Hot air comes from up and down heats the tray from both side. Top and bottom sides of meals cooked equally.
	Bottom Heating Element	Bottom heating element, Recommed to use cake and bread.
	Top Heating Element	Top Heating Element for keeping cooked food warm or gently reheating.
~~~~ &	Oven Lamp Grill Heating Element Turbo Fan	Oven Lamp, Grill heater and Turbo Fan work together. Recommend to use for frying. Thermostat must be at maximum position.
	Oven Lamp Grill Heating Element	Oven Lamp and Grill heater works. Recommend to use for frying.Thermostat must be at maximum position.
<u>&amp;</u>	Oven Lamp Top&Bottom Heating Elements Turbo Fan	Hot air comes from up and down heats the tray from both side. Top and bottom sides of meals cooked equally with Turbo Fan.





# **WARNING**

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails (figure 1, 2, 3, 4) is imperative.

This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

# **COOKING TABLE**

MEALS	Cooking Pot	Raw Positions			Cooking Extension (Min.	
		Upper+Lower Heater	Upper+Lower Heater+Fan	Thermostat Positions	Upper+Lower Heater	Upper+Lower Heater+Fan
Pandispania (8 people)	24-26 cm dia Pastry Mould	2-3	3	170-180	25-35	20-25
Cake (In mould, 5 people)	18-22 cm dia - Metal Cake Mould	2-3	3	180	40	20-25
Cookie (12 people)	Big Tray	2-3	3	170-190	25-35	20-25
Pastry with Chees Filling (12 people)	Big Tray	2-3	3	180-190	25-35	20-25
Bun	Big Tray	2-3	3	160-180	25-35	20-25
Leavened Pie (18 people)	Big Tray	2-3	3	200-220	35-45	25-35
Biscuit (10 people)	Big Tray	2-3	3	170-180	20-30	18-22
Cake (20 people)	Big Tray	2-3	3	150-160	25-35	20-25
Spaghetti (8 people)	Small Deep Tray or 30 cm thin Deep Metal Tray	2-3	3	170-180	40-50	30-40
Pizza (8 people)	Big Tray	2-3	3	200-220	30-35	25-30
Veal (8 people)	Small Deep Tray belongs to meat volume	2-3	3	250	110-120	120
Lamp Meat (8 people)	Small Deep Tray belongs to meat volume	2-3	3	225	70-90	70
Fried Chicken (whole- 1 Piece)	Small Deep Tray	2-3	3	200	60	50-60
Fried Turkey (5,5 kg)	Big Tray	2-3	3	225	150	150-210
Fish	Small Deep Tray	2-3	3	200	25	15-20

Raw Positions For 2 Trays: 2-3 For 1 Tray: 3

**NOTE:** The values given in cooking table are the values obtained in our laboratories. You can obtain various results to satisfying your tastes depending on your cooking and use habits. Cooking times depend on quantity of ingredients. Using cake forms gives better results for making cakes.

# **SECTION 6 Grill Function of Oven - Closed Door Grilling**

Turn the oven control knob to position

- We advise you to use trivet shelf placed into grill tray when you are grilling. This will help avoid spills and help keep your oven clean
- If you decide use grill wire on shelf rather than placing in tray, position a tray below to collect oils. For easy cleaning, put some water in tray.
- Preheat grill with door closed position for 5-10 minutes before use.
- Always pre-heat grill before use and grill with door closed.

## **ATTENTION:**

It is recommended that you always grill with the Panel Protection Sheet in place. Our company is not responsible for damage made by not using this sheet.

	GRILL		
	Shelf	Time (min.)	
Lamb Meat	4-5	15	
Lamb Chops	4-5	15	
Calf Chops	4-5	15-25	
Sheep Chops	4-5	15-25	

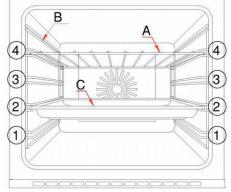
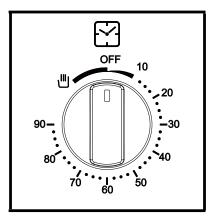


Figure 8

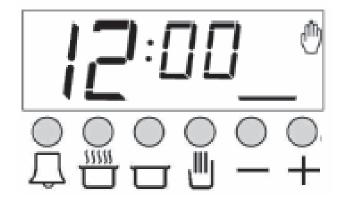
# SECTION 7 ADJUSTMENT of TIMER

# A) Adjustment of Mechanical Timer: (13554)

Mechanical Timer can be adjusted by its button on front panel. Timer must be adjusted to start the oven cooking. Cooking time can be adjusted between 5 to 90 minutes with mechanical timer. You should position the button to 'ON' manually if cooking time will exceed 90 minutes.



# B) Dijital Timer (13550)



Your digital timer is an electronic timing module that makes the food in the oven ready for servicing when you want. All you need to do is to program the cooking duration and the time when you want your food to be ready.

When the timer is first powered up 12.00 appears on the display.

icon flashes. In this case the oven will not work as the contacts of the clock relay are open.

The electricity current is transmitted to the heating elements

through the alarm clock. Press to manually operate the oven. Oven clock / timer works the same way as the normal clock. In the event of power failure the clock is reset. If the electricity current is less than 50 Hz the clock will be slow. This is not a defect of the clock. In such cases set the clock again.

Note: You don't have to set the real time of the day for manual and semi automatic cooking with your oven. For full automatic programming you should set the real time of the day.

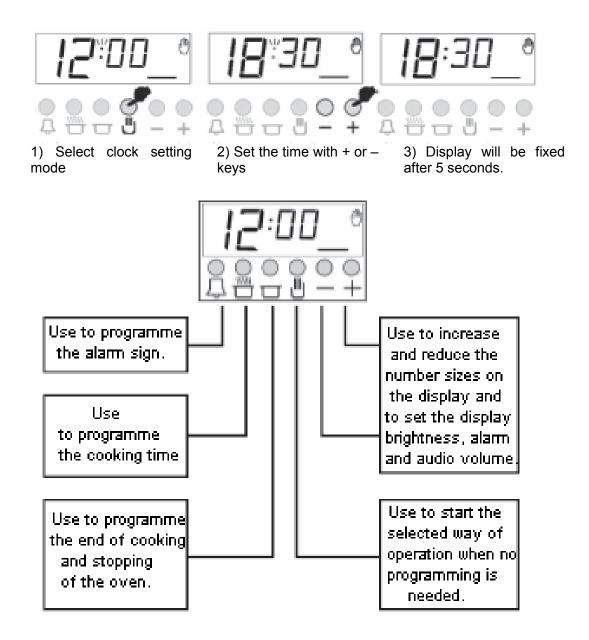
# With the clock of your oven

- 1. You can set the cooking time from 0 to 10 hours.
- 2. You can set the alarm time between 00:00 and 23:59 hours.
- 3. You can set the oven to full automatic, semi-automatic or manual cooking.
- 4. You can use it for warning purposes

# SETTING THE REAL TIME OF THE DAY

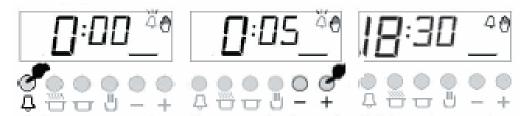
Time setting can only be done when there is no active cooking

programme. Press the button. Two dots between the hour and minute start flashing; you can set the clock forward by + and backward by -. Longer pressing on these keys will change the clock faster.



# **ALARM DURATION SETTING**

With this function you can get your alarm clock beep after a period set by you.



1) Select alarm setting 2) Enter time with + or – keys 3) Time will be displayed mode. (eg:5 minutes) after a few seconds.

When the set period ends the alarm starts beeping. You can stop the alarm by pushing any button.

## ALARM VOLUME SETTING

You can select the 3-level volume of your oven by pressing the button. Alarm volume is changed with every push on the key.

Note: By factory default, volume is set to the highest. In the event of power failure, the volume setting will be reset to the factory default, if changed.

# **DISPLAY BRIGHTNESS SETTING**

You can select the 3-level display brightness setting by pressing the + button. The display brightness setting will change with every push on the key.

Note: By factory default, the brightness is set to the highest. In the event of power failure, the brightness setting will be reset to the factory default, if changed.

# IN THE EVENT OF POWER FAILURE

In the event of power failure your oven will be switched off for safety reasons. This is indicated by the flashing of the hand icon on the display. All current cooking programmes will be deleted. Display shows 12:00 and the clock should be set. First switch on

the oven by pressing the button (see Clock setting).

THE FLASHING HAND ICON INDICATES THAT THE OVEN IS SWITCHED OFF

AND THAT YOU NEED TO PRESS THE BUTTON TO SWITCH TO THE NORMAL POSITION.

# **COOKING WITHOUT A PROGRAM (MANUAL)**



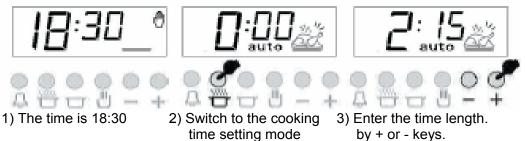
It means that you start and finish cooking without making any programming. If there is any programme in the memory you need to reset the programme. Press the button to reset.

- 1. If there is a programme in the memory, it will be reset when the button is pressed and manual cooking will be started.
- 2. After putting in the oven the food that you want to cook set the oven control button to the concerned position shown in the cooking table.
- 3. Your oven works manually. Check your food with certain intervals and finish cooking by switching the oven control button to off (zero) position (since there is no programme).

Now you finished cooking. Your food is ready for servicing.

## **SEMI AUTOMATIC PROGRAMMING**

It is the instant start of cooking and stopping after a predetermined period. In this programme, you need to enter the cooking time.



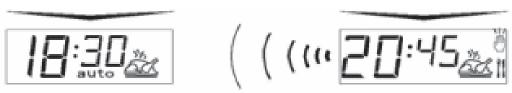
- 1. Switch the oven selector switch and thermostat button to the positions indicated on the cooking table.
- 2. Enter the cooking time by pressing the (+) button in 5 seconds after pressing the button. You can reduce the time by the (-) button. During setting icon starts flashing and after 5 seconds the display is fixed showing the time.
- 3. As an example you can enter the desired period as 2 hours 15 minutes. Cooking starts. After 5 seconds clock setting will appear on the display. You can view the remaining time by pressing the button any time during cooking.
- 4. After entering this value the clock will switch off the power and the alarm will beep. HAND icon will start flashing. You can silence the alarm beep by pressing any button. Current time of the day,
- sign and a flashing sign will appear on the display.

If you wish to restart the oven press the button and then the oven will start working manually.

6. Cooking will end by bringing the oven control button to off (0) position.

The display to be shown when the cooking starts

The display to be shown when the cooking finishes



When the cooking programme is completed, audible warning is on and will remain on for 7 minutes if not switched off before.

You have finished the semi automatic cooking. Your food is ready for servicing.

# **AUTOMATIC PROGRAMMING**

With this programme, cooking duration and the time to finish cooking are programmed beforehand. Current time of the day must be set before starting programming.



- 1) The time is 18:30
- 2) You want the food to be ready at 20:45. You can set the finish time by pressing the and + buttons.
- 3) You can set the cooking time by pressing the and buttons. Let's enter the cooking time as 1:00 hour.

Your oven is in standby mode and the display shows as the current time of the day and standby signs. The oven will not work. It starts working at 19:45 and the icon is displayed with the current time. The oven works for 1:00 hour and stops at 20:45. The sign appears with the end hour.

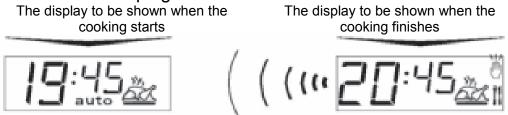
- 1. Prepare the food that you want to cook and put it in the oven. Bring the oven selector switch and the thermostat button to the position shown in the cooking table.
- 2. Press the button. Enter the end time of cooking by pressing the button In 5 seconds. Let's enter the end time as 20:45. While entering the time, auto sign and the flashing sign appear with the time. After 5 seconds sign and the word auto appear on the display. The oven is in operation.
- 3. Enter the cooking time by pressing first the button and then the (-) button. The display is automatically set for 2:15 hours cooking time. Let's say that we want to set the cooking time as 1:00 hour. We can change the time as 1:00 instead of 2:15 hours by pressing the (-) button. In 5 seconds after making the setting, the current time of the day (18:30), the word "auto" and the sign appear. The oven will switch to the standby mode and it will not work.

- 4. When the oven is in standby mode, you can view the end time of cooking by pressing the button and the cooking time by pressing the button.
- 5. The oven starts working after 1 hour and 15 minutes, that is at 19:45. While the oven is in operation the 19:45 auto is displayed. The oven works for 1 hour as the entered time is 1 hour.

**NOTE**: The cooking time entered should be less than the difference between the current time of the day and the end time of cooking. Otherwise the oven will not switch to standby mode and it will work until the end of cooking time.

6. By pressing the button, the remaining time can be viewed. After 5 seconds the display switches to the clock mode and the current time of the day is displayed. The end of cooking time will appear on the display by pressing the button.

After 1:00 hour power will be switched off and the oven stops. Alarm starts beeping.



When the cooking programme is completed, audible warning is on and will remain on for 7 minutes if not switched off before.

- 7. When the 1 hour cooking finishes, alarm starts beeping at the preset level. Alarm can be stopped by pressing any button.
- 8. 20:452 sign is shown.
- 9. If you wish to restart the oven press the button. The oven starts working manually.

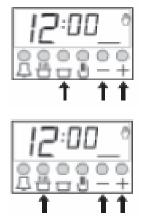
**NOTE**: If your press the button during semi automatic and full automatic programming the programmes in the memory will be cancelled and your oven operates manually.

10. Cooking will end by bringing the oven control button to off (0) position.

You have finished the semi automatic cooking. Your food is ready for servicing.

# Changing the cooking time after programming.

You can change the cooking time and the end of cooking time while your oven is in operation.



# To change the end time of cooking:

The new value is entered by pressing the button and using the (+) and (-) keys.

# To change cooking time:

The cooking time is displayed while the

button is pressed. Press the "+" or "-" keys to set the new cooking time..

# **SECTION 8 MAINTENANCE & CLEANING**

# Cleaning your Oven

- **1.** Before you start cleaning, switch off power-supply at the socket. If the oven is hot, wait it to cool off.
- 2. Do not use the abrasive cleaning agents on enamel, ceramic or painted surfaces. Use only creams or liquid cleaning agents that do not contain abrasive agents.
- **3.** Any liquid spilling on the cooker may cause damage to enamel surfaces when they burn. Promptly clean spilt liquids.
- **4.** Do not use corrosive cleaning agents when cleaning control panel.
- 5. Never drip water on and touch the glass when the oven is hot.
- **6.** Remove covers of the oven. Wash and rinse with soapy water.

# Cleaning the Interior of Your Oven

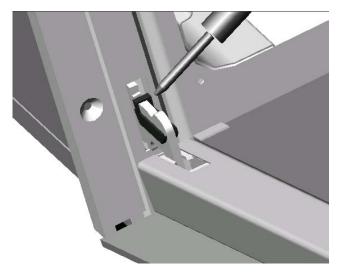
- Switch off power supply before starting to clean oven.
   Remove trays and grill. Wipe the interior parts with soap soaked cloth.
   Clean it with dampened cloth again and wipe dry.
- Do not use dry or powder cleaning agents. Clean the glass surfaces with specialised glass cleaning agents.
- Do not use hard brushes, steel wood or sharp instruments such as a knife when cleaning the interior part of the oven.

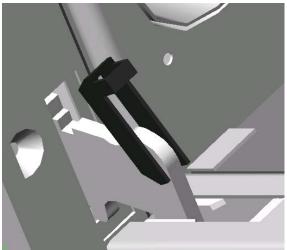
 Remove the glass front door by unscrewing the fixings using a screwdriver, remove the inside glass, clean and rinse it.
 After drying it place the seal properly and re-install the glass

# Removal oven door for easy cleaning

Before cleaning the oven door, we advise you to follow below steps to seperate oven door from the oven body:

- 1. Open the door completely. Dismount the locking part on the hinge by lifting with screwdriver.
- 2. Push the locking part in the direction of the glass door to the hinge body.
- 3. Open the glass door to the back slightly and insert the locking part to it's place on hinge. Make sure that this is done on both for left and right hinges.
- 4. Lift the door slightly and pull the door with your two hands to seperate from the oven.





# Inserting the oven door

After cleaning, for inserting oven door to oven body it is recommended to apply below steps:

- 1. Hold the door in open position and insert the hinge to hinge counter part.
- 2. Open the glass door to the back slightly for getting the locking part and then push ahead and lock with screwdriver.
- 3. Open and close the door to make sure that it has been fitted correctly.

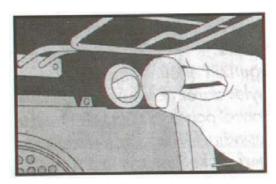
# **Oven Gasket**

Please check this gasket at regular periods. If it requires cleaning, clean it without using abrasive materials.

If gasket is damaged, immediately contact with closest authorised servicel. Do not use oven till gasket repaired or replaced.

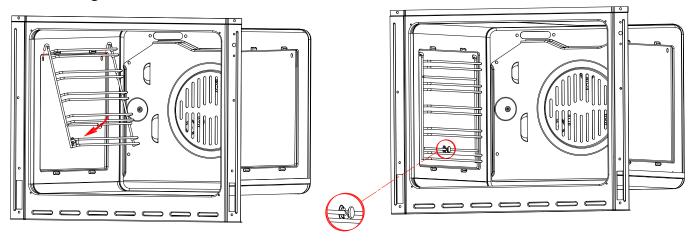
# **Changing Oven Lamp**

- **1.** Pull the plug out of socket.
- 2. Turn the lamp fixing glass counter-clockwise direction to seperate it.
- **3.** To seperate lamp from body turn it to counter-clockwise direction.
- **4.** Fix new lamp that you gain from authorised service in place of old lamp.
- **5.** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



**CHANGING OVEN LAMP** 

# Mounting the wire rack



# SECTION 9 INFORMATION ABOUT TRANSPORTATION

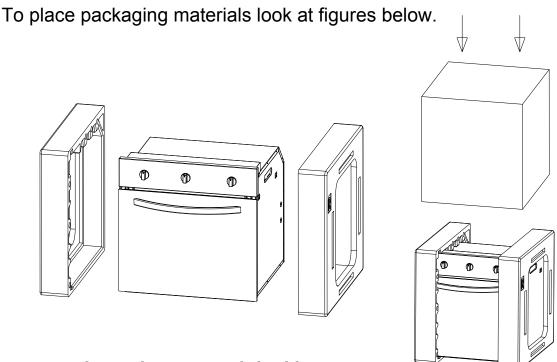
In case of transport hold your oven vertically and do not put anything on it.

# **Transportation**;

Please Keep your ovens original box.

Carry your oven with original box. Obey carrying signs on box.

To keep your oven door from damage that may occur during transportation by wire grate and trays, stick 1-1,5 cm thin cardboard or paper on oven front door inner glass with sticky tape at level of trays. Stick oven door to side walls with sticky tape.



# If your oven haven't got an original box;

Take precautions to avoid possiblity of oven outer walls, glass, painted, enamelled or stainless steel surfaces.

#### SECTION 10 TROUBLESHOOTING

# Please do the following controls before calling authorised service.



#### If oven not heats;

Plug of your product may not be in an earthed socket; your fuse may blow; timer may not adjusted in models that have timer.



# If oven is not working;

Please check that oven button is adjusted to a function in multifunction models.



Please check that heater button adjusted.



Please check fuse of oven plug's socket or main fuse to be sure of its blow or not.



### If inner oven lamp is not;

Check is electricity on; is lamp working; if it is not, read User's Manual to change it.



# Upper and Lower heaters do not cook equally;

Check raw positions, thermostat positions and cooking time from list in your Users Manual.



If there is still any problem in your product, please call closest authorised service.

This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be

carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



